

Cheese cake is a big hit at our house over the holidays and this is one of our favorites. We add a little more Baileys for taste and the walnuts are optional.

## **BAILEY'S IRISH CREAM CHEESECAKE**

### CRUST:

10 graham crackers, broken  
1 1/4 c. walnuts (may use any kind of nuts)  
1/4 c. sugar  
3/4 stick of melted sweet butter

### FILLING:

1/2 lb. cream cheese, at room temperature  
3/4 c. sugar  
3 lg. eggs  
1/3 c. Bailey's Irish Cream  
1 tsp. vanilla extract  
3 oz. imported white chocolate broken into pieces

### TOPPING:

1 1/2 c. sour cream  
1/4 powdered sugar  
1 1/2 oz. white chocolate, grated  
Walnuts, grated, to sprinkle

Preheat oven to 325 degrees.

CRUST: Lightly butter a 9 inch cheesecake pan. Finely grind crackers, walnuts and sugar in processor. Add butter and blend. Press into bottom of pan. Refrigerate for twenty minutes.

FILLING: Using mixer, beat cream cheese and sugar in a large bowl until smooth. In another bowl, whisk eggs, Bailey's Irish Cream and vanilla until just blended. Beat egg mixture into cream cheese mixture. Finely chop white chocolate in processor. Add chocolate to filling. Transfer filling to crust lined pan. Bake until the edges of the filling are puffed and the center is set about 50 minutes. Cool on rack.

TOPPING: Mix sour cream and powdered sugar. Spread topping onto cooled cake. Refrigerate about 6 hours. Sprinkle grated white chocolate and walnuts on top before serving.

(albsch)

## **SPARKLING TREE CAKES**

### **Prep Time:**

20 min

1 hr 20 min

### **Makes:**

16 servings, one tree each

1 pkg. (2-layer size) yellow cake mix  
1/4 tsp. green food coloring  
1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened  
1 cup powdered sugar  
1-1/2 cups thawed COOL WHIP Whipped Topping  
16 peppermint sticks (3 inch)  
1/2 cup BAKER'S ANGEL FLAKE Coconut  
2 squares BAKER'S Semi-Sweet Baking Chocolate, chopped  
1/4 cup PLANTERS Dry Roasted Peanuts, chopped  
Assorted Christmas candies colored sugar

**PREHEAT** oven to 350°F. Grease and flour two 9-inch round cake pans; set aside. Prepare cake batter as directed on package; tint with food coloring. Pour evenly into prepared pans.

**BAKE** as directed on package. Cool in pans 10 min.; remove to wire racks. Cool completely.

**BEAT** cream cheese and powdered sugar with electric mixer on medium speed until well blended. Stir in whipped topping with wire whisk. Spread onto tops and sides of cakes.

**CUT** each cake into eight wedges to resemble Christmas trees. Insert peppermint stick into curved side of each cake for the tree trunk. Decorate with remaining ingredients. Store in refrigerator.

(sweetlife)

This is a recipe that my wife got from her mother for this time of year, we make it at Christmas, but her mom makes it at Thanksgiving. It is a good alternative to cranberry sauce or canned cranberries. I hope you enjoy. Oh yeah, reason she makes for Christmas is the festive color it has!!

### **CRANBERRIE RELISH**

1 bag of cranberries (Washed well)  
2 large oranges (Washed, quartered, deseeded, but not peeled)  
3/4 to 1 cup of sugar

In a food processor place cranberries and mince up, then add both oranges and mince, next you add your sugar 3/4 cup and mix in processor. After mixing, taste, and if to sour add more sugar (up to 1 cup). this makes 1 quart of cranberry relish.

My wife also makes for small gifts. Just get small mason jars, fill, and decorate the lid!

Well I hope y'all like it.

Nochipra, thanks for the cointest and the chance to share something with the others.

To all a very happy and safe holiday,

Frank and Beck



This recipe is from my mother's side of the family and is always a hit for the Holidays. It's not your every day Sweet Potato Casserole.

### **SWEET POTATO CASSEROLE**

1 large can and 1 small can sweet potatoes about 3 cups worth  
2 large eggs, lightly beaten  
1 stick unsalted butter, melted  
1 cup sugar  
1 teaspoon kosher salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1 tsp vanilla

#### Topping

1 1/2 cup coarsely chopped pecans  
1 cup brown sugar  
1/2 cup flour  
1 stick butter, melted

Preheat the oven to 350 degrees F. Put the sweet potatoes in a mixing bowl , mix all of the first ingredients together with a mixer. Butter an 8-by-8-inch casserole and spread evenly in the bottom of pan. Then mix topping and spread on top of the sweet potatoes. Bake at 350 for 45 min. Serve immediately. Then hope you doubled the recipe so that you get some.

(Clarkbowman)

We were introduced to this recipe at our friend's house and really liked it. Now we make it every Hanukkah and just during the winter holiday season.

### **SWEET POTATOE LATKES**

2 sweet potatoes (peeled and shredded)  
2 lightly mixed eggs  
1 tbsp of sugar  
1/4 cup vegetable oil (used during frying)  
2 tsp ground cinnamon  
2 tbsp flour

Release as much liquid as possible from the potatoes in a colander.

Combine and mix all the ingredients in a bowl (excluding the oil).

Heat oil in a skillet to 375 degrees.

Form your mix into a pancake-like shape and fry, flipping them every 3 or so minutes in order to have both sides brown.

Serve hot!

(dimkasmir)

We have made this PECAN CAKE every year for over 50 years so I am sharing my updated version (original was made with vanilla flavoring), updated is made with rum flavoring and rum sauce. yum

## **PECAN CAKE**

2 cups butter =1 lb. Butter  
2 ½ cups sugar  
4 cups flour  
6 large eggs  
3 tbsp. Rum flavoring (or vanilla)  
1 tsp. Baking powder  
4 cups pecans, make be bits/pieces or whole

Cream butter and sugar together, add eggs one at a time, (crack into a bowl so no shell gets into the bowl) add rum or vanilla and blend. Sift dry ingredients together and combine slowly with egg mixture. Stir in pecans. Pour into well greased and floured tube pan.

Bake 1 ½ hours in an Angle food pan at 300 degree oven. Toothpick inserted 1" from center should be clean. Stuck into the center should be wet. Cake will continue to cook after being removed from oven. Remove from oven and cool on wire rack for 20 min, then flip upside down and remove pan.

### Rum Sauce

Heat ¼ lb butter = 1 stick  
¼ cup water  
¾ cups sugar  
½ c Bacardi Dark Rum

Melt butter, stir in water and sugar.  
Boil 5 min. stir constantly. Remove from heat and Add the rum.

You may poke holes in the cake and pour some sauce on the entire cake. Or serve on the side. This cake freezes and keeps for year round Enjoyment.

Merry Christmas.

(Frozen Buns)

My favorite thing to have during the holidays is cocktail sausages. Granted you can make and eat them when ever you feel like throughout the year. It's not the best looking dish out there, but it sure is a great appetizer. Now I'm hungry. Is it Christmas yet????!!!!

### **COCKTAIL SAUSAGES**

1 jar (10oz) currant jelly

4oz. Stone Ground Mustard (or you could use another type of mustard to your liking)

Lil' Smokies Cocktail Sausages

Put the currant jelly and mustard in a crockpot. Mix it up and add the cocktail sausages. Cook it in the crockpot on low for about an hour (or if you are impatient like me.. cook it on high for 30 minutes).

(BRoKeN W)

This is an awesome recipe that I only make for holidays because it is white like snow, but it could be made for any gathering. It is simple, easy, and everyone so far over many years has loved it. Sometimes I think the name of it is what catches people's interest, and I'll tell them how it is made in a new garbage bag and it is white! They'll get the pun, try the snack, and be hooked.

## **WHITE TRASH**

16 oz. box of Golden Grahams cereal

15 oz. box of raisins

11.5 oz. can of mixed nuts

1 stick of butter

2 cups creamy peanut butter (a 17 or 18 oz. jar)

1-3/4 cups milk chocolate chips (an 11.5 or 12 oz bag)

1 box confectioners' sugar (sometimes takes a box and a half)

Mix all dry ingredients (cereal, raisins, and nuts) except confectioners' sugar. Put this in a large plastic bag (unscented garbage bag!) and toss together to mix up.

Melt butter, peanut butter, and chips in a double-boiler just until melted and mixed together. Pour over the dry ingredients. Mix well. Holding top of bag closed, toss around until all dry ingredients are coated. It will be a globby mess at this stage!

Pour the box of confectioners' sugar over all and toss around some more to coat all pieces. May need another half of a box. Should be individual pieces and each coated white like snow!

Freezes well and can be eaten straight from freezer.

(marpomem )



Great! Just what I need after baking with 12 sugar-high Girl Guides! Tonight we made 6 dozen sugar cookies, 4 dozen mini cheesecakes and 4 dozen caramel covered marshmallows for CUPS...Calgary Urban Project Society an organization that provides a hand up to the homeless....

As the parents shuffled in to pick up their girls we gave them a try and the caramel marshmallow balls won hands down.

I don't have the exact recipe but I think a monkey could make them if I made them with 12 sugar-high Girl Guides! (did I mention SUGAR HIGH)

### **CARAMEL MARSHMALLOWS**

One box of Kelloggs cornflakes slightly crushed in a large basin

One large bag of large marshmallows

Six bars of MacIntosh toffee, smashed (in the bag works the best, the Guides loved doing this part!)

One can of evaporated milk

You melt the 3 bars of the toffee bits and half a can of evaporated milk in the microwave (don't burn!) until they are mixed.

Then you take a marshmallow and dip it into the toffee (quite hot, watch out!)

then you roll the whole thing in slightly crushed cornflakes.

Easy. The exact ratios might be off as someone seems to have run off with the recipe. I will edit later if needed.

Also, another recipe that my husband and I make every year:

### **BAILEY'S TRUFFLE BALLS**

1/2 cup whipping cream

1/4 cup butter

3 tbsp sugar

8 oz. semi-sweet chocolate chopped up

1/4 cup Bailey's IC.

Several coatings for the truffles like oreo crumbs, nuts, icing sugar, sprinkles, cocoa, coconut, etc.

Combine cream, butter and sugar in medium saucepan. Bring to a boil over medium heat. Remove from heat. Add chocolate, stirring until completely melted. Stir in Bailey's. Chill mixture until firm, at least 4 hours. Drop mixture into the coatings of your choice. Shape into balls and roll in coatings to cover thoroughly. Chill. Store in airtight container in refrigerator. May make 5 dozen depending on how much you eat....

(gardengorilla)

Here's a cookie that my mom made for me since I was a kid and now my wife makes them for me....

## **Candy Cane Cookies**

Pre-heat oven to 350° F.

2 1/2 C flour  
1/4 tsp. salt  
1 C butter, at room temperature  
1 C confectioner's sugar  
1 large egg  
1/2 tsp. vanilla extract  
1/2 tsp. peppermint extract  
1/4 tsp. liquid red food coloring  
1/2 C crushed peppermint candy, (candy canes, peppermint ribbon, etc)

Mix flour and salt together, set aside.

In a large bowl, with an electric mixer, beat butter until creamy, gradually beat in confectioners' sugar and continue beating until light and fluffy, about 2-3 minutes. Beat in egg, vanilla, and peppermint extracts then lower mixer speed and gradually mix in the flour mixture, beating just until blended. Remove slightly more than half of the dough from the bowl and set aside. Add the red food coloring and crushed peppermint candy to the remaining dough and beat until evenly mixed and colored.

For each candy cane, scoop 1 teaspoonful of the plain dough and 1 teaspoonful of pink dough. Roll each dough portion between your hands to make a 4 inch rope. Twist the ropes around each other like a Barber Pole and shape into a cane shape. Arrange cookies on a lightly greased baking sheet, about 1 inch apart.

\*\*If dough becomes too soft, refrigerate for a few minutes until it firms up again, and only take out small amounts at a time to speed production.\*\*

Bake for about 8 minutes until firm to the touch. Do not let the cookies brown. Cool for a minute before using a wide spatula to transfer the cookies to wire racks to cool completely. Store in a tightly covered container, separating the layers with waxed paper.

Makes about 2 dozen.

These are GREAT dipped in milk!! Enjoy!!

(501 Gang)

Even the whipped cream topping in this recipe is minty. The white chocolate is so much more mellow than dark, but the mint really adds a fresh spark to this hot chocolate. Ideal for Christmas.

## **HOT CHOCOLATE**

### INGREDIENTS:

8 oz white chocolate, chopped  
3 1/2 cups milk  
6 hard peppermint candies, crushed fine  
1/2 tsp peppermint extract  
2/3 cup whipping cream

### PREPARATION:

Beat chilled cream with crushed mints until stiff peaks form. Refrigerate for about an hour. Meanwhile, heat milk to a simmer, then mix in chocolate. Whisk until chocolate is melted and smooth. Add mint extract and stir through.

Pour into mugs and top with minty whipped cream.  
Serves 4

(mousekakat)

Since Christmas time is also winter time, I like to tell you about Snert.

Erwtensoeep, also called "snert" is a form of green split-pea soup emblematic of Dutch cuisine. Traditionally eaten in winter, erwtensoep has a very thick consistency, often includes pork and sausage, and is almost a stew rather than a soup. One source says "You should be able to stand a spoon upright in a good pea soup."

It is customarily served with rye bread (roggebrood) and cheese or butter. The meat may be put on the rye bread and eaten with mustard.

It is not uncommon to be sold in small cups at the so called 'Koek en zopie' outlets on frozen canals as a hearty snack to iceskaters. And I can tell you, the canals are frozen at the moment!

### **Snert**

500 grams split peas  
500 grams smoked pork (hocks or bacon)  
4 medium potatoes  
2 leeks  
1 onion  
1 celeriac (celery root)  
chopped parsley  
chopped celery leaves  
4 cloves  
bay leaf  
thyme  
salt & pepper  
1 'rookworst,' Farmer's, ring or coil sausage

This is just one of many, many basic recipes for the famed Dutch peasoup 'erwtensoeep.' Most housewives will have their own recipe, adding this, leaving out that, using a different kind of meat, or adjusting the cooking time to suit their experience.

Boil 1¼ liter water and put in the pork. Stick the cloves into the peeled onion and add with the bay leaf to the soup. Let simmer for 30 minutes. Add 1¼ liter water and the peas, sprinkle in some thyme and salt and pepper. Simmer for an hour.

Peel and cube the potatoes, clean and thinly slice the leeks. Peel the celeriac and cut into cubes. Add to the soup.

When the peas are tender, take out the onion, bay leaf and cloves. Take out the meat and remove any bones or skin. Drain but keep the stock. Put the peas and vegetables through a sieve or mash them in a mixer. Slowly add the stock while stirring and simmer for 20 minutes, add the meat and the sausage and simmer for another 20 minutes until the sausage is done. Add some finely chopped parsley and celery leaves to the soup 5 minutes before it is done.

tot cache,  
team Wij Drie

Christmas isn't Christmas without a batch of knäck! It's a kind of sticky toffee made after a very easy recipe:

### **knäck**

1/3 whip cream (not whipped)

1/3 sugar

1/3 syrup (I've heard you can use molasses as well)

I'd say that most people use somewhere about 1 cup of each ingredient, but I guess you can make as much or as little you like. Put everything in a heavy based saucepan and let it boil about 30 minutes until "kulprovet" (the ball test) succeeds. In kulprovet you put a small amount of the mixture in a glass of cold water and see if you can make a ball out of it. If you can, it's done. If you cannot make a ball, it needs to boil a few more minutes. I usually have to make kulprovet 3 or 4 times before it works out, but that might be because of my overly optimistic and impatient nature.

If you like almonds you can chop half a cup and put it in the mixture before you pour it into small papercups, but they're very tasty without the almond too.

Here's a picture of some knäck (unfortunately not mine):



(lelle1987)

This is a rather personal one. My Mom died when I was 16, and one of the things I remember most about her was this coffee cake:

### **Ma Ma's Coffee Cake**

2 cups raisins(seedless)  
2 cups strong coffee  
2 sticks blue bonnet margarine  
2 cups sugar  
2 tsp. cinnamon  
1 tsp. allspice  
1 tsp. cloves  
3 1/2 cups self-rising flour  
5 eggs  
2 cups pecans  
1 tablespoon vanilla flavoring  
1 greased & floured tube pan

Cook raisins and coffee together until liquid is almost gone. Cream margarine with sugar. Add eggs, one a time.

Add spices to flour, sift together. Gradually add flour and spices to margarine, sugar, and egg mixture. Mix altogether with a mixer. Add vanilla, nuts and raisins to mixture. Bake at 275\* for 2 hours and 15 minutes.

If you have a hot oven-you should check at the 2 hour limit

(Hockeyhick)

This is great and it looks really cool when you put green and red jello in for the holidays! Yum!

## **JELLO CAKE**

### Ingredients

1 pkg. White or yellow cake mix

1 3 Oz. pkg Favorite flavor jello

### Topping:

1 Envelope Dream Whip® (2-2 1/2 cup yield)

1 pkg. French vanilla instant pudding mix (4 serving size)

1 1/2 cups Cold milk

1 tsp. Vanilla

### Preparation:

Preheat oven to 350°

Dissolve jello in 3/4 cup boiling water.

Add 1/2 cup cold water

Set aside, at room temperature.

Mix and bake cake as directed on pkg. using a 13 x 9x 2 inch pan.

Cool cake for 20 - 25 minutes.

Poke deep holes through top of warm cake (still in pan) with meat fork; spacing holes about 1/2 inch apart.

Slowly pour or spoon jello over cake, making sure it goes into the holes.

Refrigerate while preparing the topping.

### Topping:

In a chilled, deep bowl, blend and whip Dream Whip; pudding mix, milk & vanilla until stiff (3 - 8 minutes).

Immediately frost cake.

Refrigerate cake -- store in refrigerator.

Cake can be frozen!!

(Ble68)

Every year on Christmas morning I make cranberry scones.

### **CRANBERRY SCONES**

2 1/2 cups flour  
2 1/2 teas. baking powder  
1/2 teas. baking soda  
3/4 cup butter  
1 cup dried cranberries  
2/3 cup sugar  
3/4 cup buttermilk

Mix dry ingredients together. Cut in butter. Stir in cranberries, sugar and buttermilk. Cut dough in half. Flatten each portion into a circle about 1/2 inch thick. Cut like a pizza in wedges. Place on sprayed cookie sheet and bake 12-15 minutes in 400 degree oven.

I have a different White Trash recipe that I usually make for the kids' teachers at Christmas.

### **WHITE TRASH**

3 handfuls of each...  
Broken rippled potato chips  
Broken pretzel sticks  
Crispix cereal (Chex works well too)  
Buttered popcorn  
Bugels

1 pound bag of white chocolate discs  
1 can cashew pieces (optional)

Line a cookie sheet with wax paper. Mix together the dry ingredients in a large bowl. Top with the white chocolate. Do not stir. Microwave for 1 minute, stir, repeat until all ingredients are well coated. Spread out on cookies sheet and cool. When cooled, break into pieces.

(Dressel Dragons)



My favorite treat of the season...

### **Portuguese Rabanadas**

1 tablespoon sugar  
1/2 cup milk warm  
1/4 cup rum  
8 slices bread, white from square loaf  
2 large eggs beaten  
1/2 stick butter  
1 x powdered sugar  
1 x cinnamon ground

#### Directions

Mix first 3 ingredients.

Soak bread in this mixture. Now lift each slice carefully with a wide spatula and dip in beaten egg to cover both sides.

Carefully transfer each slice to a frying-pan in which plenty of butter is quietly sizzling.

Fry golden-brown on both sides.

Sprinkle with sugar and cinnamon.

(SUp3rFM & Cruella)

This is a pretty easy cookie recipe-

### **SANTA'S WHISKERS**

1 cup butter  
1 cup sugar  
2 TBSP milk  
1 tsp vanilla  
2 1/2 cups flour  
1 tsp baking powder  
1/2 tsp salt  
3/4 cup chopped red candied cherries  
1/2 cup chopped pecans  
3/4 cup flaked coconut

Cream butter and sugar, blend in milk and vanilla. Combine dry ingredients and add to creamed mixture with cherries and nuts, mix until blended. Form dough into 2 logs, 2 inches in diameter. Roll the logs in coconut, wrap in waxed paper and chill for 8 hours (or more) Slice cookies 1/4 inch thick. Bake on ungreased cookie sheets at 375 degrees for 12 minutes.

I mixed up a batch of these last night and left them to chill overnight, I'll bake them later this afternoon.

(usyooopers)

I just had my first taste of this cookie at a Christmas show at a friends church this year. I plan to make them throughout the year but definitely at Christmas. Not sure if you would consider this a Christmas recipe but they could probably be shaped into Christmas shapes. I consider them an easy dessert recipe for my family Christmas dinner.

## **CHRISTMAS COOKIES**

### Ingredients

2 cups sugar

1 stick margarine

1/2 milk

3 tbsp cocoa

1 tsp vanilla

2 tbsp peanut butter

2 1/2 cups quick oats (not old fashioned)

Melt the margarine. Add sugar, milk and cocoa powder. Bring to a boil and boil for 1.5 minutes (stirring constantly to avoid burning). Remove from heat. Add vanilla. Stir in peanut butter. Once peanut butter is melted in add oats. Stir together. Drop by spoonful onto waxed paper and let set for 20 minutes.

You could always add a cherry to the top or shape it into something Christmas-y but they will definitely be part of my family Christmas

(bearly sane)

## **CHOCOLATE-COVERED PRETZELS**

Pretzel Wheels  
Red & Green M&M's  
Hershey Kisses

Place the pretzels on a cookie sheet, put a Hershey Kiss on each pretzel wheel.  
Bake at 325 degrees for 1 1/2 minutes  
Take out of oven  
Push 1 M&M on top of the melted Hershey Kiss  
Let cool on wax paper until they cool (time is determined by how warm is the room that you are cooking in )

(PSU Fan)

### **Here is a really good variation on that recipe.**

mini pretzels ( the regular pretzel shape, just the tiny ones)  
rolo candies (barrel shaped caramel in chocolate)  
pecan halves

Put the pretzels on a baking sheet that is lined with wax paper, unwrap a rolo and sit it on top. Bake at 325 for 2 minutes (no longer!) Take them out of the oven and press a pecan half on top...let cool and then enjoy! It doesn't hurt for the wax paper to go in the oven and then you don't have the mess of trying to move them, once they are cool they pop right off the wax paper.

(usyooopers)

This one is complicated in my opinion (hope it doesn't disqualify for that) but it's TOTALLY worth it. It's the best cake I've ever tasted in my entire life! I make at least 2 each holiday season and it gets scarfed down instantly.

## **YULE LOG CAKE**

1 cup sifted cake flour  
1/4 cup cocoa  
1 teaspoon baking powder  
1/4 teaspoon salt  
3 eggs  
1 cup sugar  
1/3 cup cold brewed coffee  
1 teaspoon vanilla

Line jelly-roll pan with waxed paper and grease. Sift flour, cocoa, baking powder and salt together in a small bowl; set aside. In separate bowl beat eggs until thick and creamy. Gradually add sugar, beating constantly until mixture is very thick. Stir in coffee and vanilla. Fold in flour mixture. Spread batter evenly in pan. Bake at 375 degrees for 12 minutes.

Sprinkle kitchen towel with powdered sugar, invert cake onto towel, remove waxed paper and roll cake and towel jelly roll fashion. Cool.

When cake has cooled unroll, spread with filling, reroll.

### **Filling**

1 1/2 cups heavy cream  
2 teaspoons instant coffee  
1/2 cup powdered sugar

Beat cream until stiff. Add instant coffee and powdered sugar.

### **Frosting**

1 cup semi-sweet chocolate chips  
1/4 cup strong coffee  
1 cup butter  
3/4 cup light corn syrup  
4 egg yolks

Melt chocolate chips with coffee over hot, not boiling water. Cool. Beat butter in small bowl until light and fluffy. Beat corn syrup and egg yolks into butter. Stir in cooled chocolate mixture.

[i]Note: I don't own a jelly roll pan (whatever that is...lol) so I use a cookie sheet lined with wax paper and oiled. It works just fine but when you roll the cake, the ends will need to be cut off since they'll be jagged.

(Firespinner)

## **DIRT CAKE**

20 oz. Oreo cookies, crushed  
2 (8 oz.) pkg. cream cheese  
2 c. confectioners sugar  
2 lg. chocolate instant pudding  
4 c. milk  
16 oz. Cool Whip

Mix cream cheese, Cool Whip, and sugar. In another bowl mix pudding and milk. Combine cheese and pudding mixtures. In a flowerpot or 9x13 pan, place half the crushed cookies in the bottom. Add pudding mixture top with the rest of the cookies.

Chill 3-4 hours. Insert flower in center of Dirt Cake for presentation before serving

Our grandchildren always add gummy worms!

At Christmas time we decorate with a Santa slide and sprinkle confectioner sugar over the dirt for snow.

(eagle-2)

## White Chocolate Raspberry Brittle

### Ingredients:

8 ounces white chocolate (you can chop it from a chunk or use chips)  
2 tablespoons Raspberry Purée, at room temperature

### Instructions:

Line a baking sheet with wax paper and set aside.

Melt the white chocolate in a stainless steel bowl over a saucepan of hot water, making sure that the water does not touch the bottom of the pan. Stir until smooth. Remove from heat. Use a spatula to spread the chocolate into a 10 inch square on the prepared baking sheet. With a spoon evenly drizzle the raspberry purée over the surface of the white chocolate. Use a toothpick to swirl the raspberry purée through the chocolate to get the desired design.

Let the brittle set at room temperature for 2 to 3 hours or until firm. Cut the brittle into the desired shape and size pieces and then peel the parchment paper off the brittle. The raspberry puree will be slightly sticky.

Store in the refrigerator in an airtight container for several days.

### Instructions to make your own Raspberry Puree

#### Ingredients for Puree:

2 - 12 ounce bags of frozen raspberries (unsweetened)  
1/2 cup granulated white sugar  
1 teaspoon of freshly squeezed lemon juice (optional)

Thaw the unsweetened frozen raspberries in a large fine meshed strainer suspended over a large bowl. (This may take a few hours.) Once the berries have completely thawed, force the juice from the berries by gently pressing the berries with the back of a large spoon. All that should remain in the strainer is the raspberry seeds. Throw away the raspberry seeds. Add lemon juice and sugar to the raspberry juice.

Store covered in the refrigerator up to a week, or freeze up to a year.

Makes approximately 1 3/4 cups (which is A LOT since you only need 2 TBSP for the brittle)

This brittle is great for Christmas because of its festive appearance, not to mention its deliciousness. Plus, it can be cut into Christmas shapes using cookie cutters and either set out on its own or used to decorate another dish.

(surteb)

**Ischoklad = Ice chocolate** (40 pcs)

Ingredients:

75 gram (3 ounces) coconut butter

125 gram (4 ounces) semisweet or bittersweet chocolate (broken into pieces)

Description,

Put the fat in a bowl together with the chocolate pieces.

Place the bowl on top of a pan with boiling water until the fat and the chocolate is melted.

Scoop the liquid into tiny aluminum cups.

Store in a cool place.

(Solan109)



This is a Christmas favorite in our house:

Not too easy, not too hard

## **Spiral Coffee Cake**

*Prep 40 minutes plus rising*

*Bake 30 to 35 minutes*

### Coffee Cake Dough

1/2 cup warm water (105 to 115 degrees F)  
2 packages active dry yeast  
1 teaspoon plus 1/2 cup sugar  
1/2 cup butter or margarine stick), softened  
1 large egg  
1/2 teaspoon salt  
about 3 1/4 cups all-purpose flour  
Choice of Filling (recipes follow)  
Coffee Cake Glaze (optional) (recipe follows)

### Coffee Cake Dough

1. In medium bowl, combine warm water, yeast, and 1 teaspoon sugar; stir to dissolve. Let stand 5 minutes, or until foamy.
2. In large bowl, with mixer at low speed beat butter with remaining 1/2 cup sugar until blended. Increase speed to high; beat until creamy, about 2 minutes, scraping bowl occasionally with rubber spatula. Reduce speed to low; beat in egg until blended. Beat in yeast mixture, salt, and 1/2 cup flour (batter will look curdled) just until blended. With wooden spoon, stir in 2 1/2 cups flour until blended.
3. Turn dough onto lightly floured surface and knead about 8 minutes, until smooth and elastic, working in about 1/4 cup more flour as necessary just to keep dough from sticking,
4. Shape dough into ball. Place in greased large bowl, turning dough over to grease top. Cover and let rise in warm place (80 to 85 degrees F) until doubled, about 1 hour.

### CINNAMON-SUGAR FILLING

In small bowl, combine 1/2 cup packed brown sugar, 1/2 cup blanched almonds, toasted and chopped, and 1/2 teaspoon ground cinnamon. After rolling out dough, brush with 2 tablespoons melted butter or margarine and sprinkle with sugar mixture. Makes about 1 cup.

### Making the Coffee Cake

1. Prepare Coffee Cake Dough. (*steps above*)
2. Punch down dough. Turn dough onto lightly floured surface; cover and let rest 15 minutes. Meanwhile, grease 17" by 14" cookie sheet.
3. With floured rolling pin, roll dough into 18" by 12" rectangle. Spread filling over dough to within 1/2

inch of edges. Starting at one long side, roll up dough jelly-roll fashion. Carefully lift roll and place, seam side down, on prepared cookie sheet. Shape roll into ring; press ends together to seal. With kitchen shears or clean scissors, cut ring at 1 1/2-inch intervals, up to but not through inside edge (see photo). Gently pull and twist each cut piece to show spiral filling. Cover and let stand in warm place (80 to 85 degrees F) until dough has risen slightly, about 1 hour. (Dough will continue to rise during baking.)

4. Preheat oven to 350 degrees F. Bake 30 to 35 minutes until golden. Transfer wreath to wire rack to cool completely. When cool, drizzle with Coffee Cake Glaze, if desired. Makes 16 servings.

#### Coffee Cake Glaze

In small bowl, mix 1 cup confectioners' sugar with 2 tablespoons milk until smooth. With spoon, drizzle over cooled coffee cake. Makes about 6 tablespoons.

(teald024)

### **Toll House Chocolate Fondue Recipe**

2 cups (1 - 12 ounce package) semi-sweet chocolate chips or 12 ounces of sweet baking chocolate, cut up

1 can sweetened condensed milk

1 cup milk

1/4 cup butter

1 teaspoon vanilla extract

Combine the chocolate pieces, sweetened condensed milk, milk butter and vanilla extract in a saucepan. Stir over medium low heat until chocolate is melted and mixture is smooth.

Transfer the mixture to a fondue pot and keep warm to serve.

Makes 3 cups

(mrjiffy)

Well I'm going to enter from Bonnie Scotland.

In our family we have Dumpling instead of Christmas cake.

Dumpling here in Scotland is a fruit cake made in a cloth (Clout). It is commonly known as Granny's Dumpling or Cloutie Dumpling. Granny's as it is usually the person that makes it and Cloutie refers to the cloth that it is cooked in.

The recipe below is my gran's recipe that she received from her own Grandmother who brought her up.

I'm not very good at making this but I do attempt it at least twice a year (usually November as a practice run and December for Christmas day)

### **GRANNY'S DUMPLING**

125g suet (fat)  
250g plain flour  
125g oatmeal  
250g mixed sultanas and currants  
1 tablespoon of golden syrup  
75g sugar  
2 lightly beaten eggs  
1 teaspoon of ginger  
1 teaspoon of baking powder  
1 teaspoon of cinnamon  
Crushed cloves (finely ground)  
4 tablespoons of milk  
1 tablespoon of flour for the cloth

Rub the suet into the flour and add oatmeal, baking powder, sugar, sultanas and currants and the ginger, cinnamon and cloves. Blend together and add the eggs and syrup. Stir well and add just enough milk to firm.

Put the cloth into boiling water then spread onto your table and sprinkle a liberal amount of flour over the inside. Put the mixture into the middle and tie up, leaving a wee bit of space for the mixture to expand.

Place an upside-down saucer at the bottom of a deep pan and put the tied clout in and cover with boiling water and simmer for about 3 hours.

In theory you should be able to keep this in a biscuit tin for up to 2 months. it doesn't last any more than 3 or 4 days in our family.

(ljay)

What a great idea. I'm always looking for new recipes to try.

This is a Christmas tradition that we've had for years and the kids still keep asking grandma to make it. It's so simple yet so good.

### **CHEESE BALL**

One 8 oz package of cream cheese  
1/2 packet dry Italian dressing  
1 tsp green onion dip  
dash of pepper

1/2 cup finely chopped pecans  
Wheat Thins or some type of cracker.

\*\*\*Best if served with Sun dried tomato Wheat Thins\*\*\*

Mix the cream cheese, Italian dressing, Onion Dip and pepper until blended well.  
Roll into ball.  
Roll the ball with chopped pecans and pack nuts in firmly.

Wrap in foil or clear wrap and refrigerate (for at least an hour) until ready to serve.

Enjoy!

(SoCalGeocoins)

## Pot Roast of Christmas Past

1 teaspoon canola oil  
4 pounds boneless top sirloin, trimmed of fat  
1/2 teaspoon salt  
1 can low sodium beef broth, 10 3/4 oz, undiluted  
1/2 cup cranberry sauce with whole berries  
1/2 cup ketchup  
1 envelope dry onion soup mix  
2 cloves garlic, minced  
1 teaspoon dry mustard powder  
1/2 teaspoon dried marjoram  
1/2 teaspoon dried thyme  
1/4 teaspoon black pepper  
8 medium potatoes, unpeeled, halved  
4 large carrots, cut into quarters  
sweet potatoes  
onions

Heat oil in a large, non stick skillet over medium high heat.

Sprinkle roast all over with salt.

Add to skillet and brown roast on all sides.

Transfer to large roasting pan.

In a medium bowl, whisk together broth, cranberry sauce, ketchup, onion soup mix, garlic, mustard powder, marjoram, thyme and pepper.

Pour sauce over roast

Cover and roast at 350 for 2 hours, basting occasionally with sauce.

Add potatoes and carrots to pan.

Spoon sauce over vegetables

Cover and roast for 1 or MORE hours

Slice roast thinly and serve it on a platter surrounded by the vegetables.

Skim off as much fat as possible from sauce in pan

Serve sauce on the side

Crockpot - 6 hours on med.

Serve with biscuits

(ByrnedFish)

## **ALMOND ROCA**

I used to make lots of candy for Christmas to give away. I don't bake too much anymore but never will I be allowed to quit making ALMOND ROCA. My family and friends demand it, so it has become my tradition every year to make 5 batches! Luckily, it is easy and requires few ingredients. Oh, and did I mention YUMMY? Here it is:

- 1 lb. butter
- 2 C. sugar
- 3 tsp. light Karo syrup
- 4 tsp. water
- 2- 5 oz. milk choc. bars (I like Hershey)
- 1 1/2 C. chopped almonds

Combine first 4 ingredients in heavy pan. Heat over med. low till combined. Take the heat up to MED and stir constantly till temperature reaches 290 to 292 degrees. Pour candy onto cookie sheet. When cooled slightly, layer with melted chocolate and chopped almonds. Let cool completely, break into pieces, and enjoy! You may never buy store bought Roca again....

Happy Holidays to all,  
tite lines

I can't decide which recipe I like best, so I'll post both!! 😊

### **Candy's Inhalers**

2 pounds white chocolate coating  
1 cup peanut butter  
3 cups Rice Krispies  
2 cups dry roasted peanuts  
2 cups mini marshmallows

In a saucepan, melt the white chocolate coating. Stir in the peanut butter. Combine the Rice Krispies, peanuts and mini marshmallows in a bowl. Pour the white chocolate/peanut butter mixture over the cereal mixture. Mix until well coated. Drop spoonfuls into cupcake papers. Let set up. (Can chill if wanted, but I don't care for it cold)

### **Peppermint Cookies**

1 1/4 cup crushed peppermint candies  
1/3 cup sugar  
3/4 cup butter  
2 eggs  
1 tsp peppermint extract  
3/4 tsp vanilla extract  
2 1/3 cup flour  
1/4 tsp salt  
1 cup sugar

In a mixer, cream the butter. Add the eggs until beaten. Mix in both extracts. Add flour, salt and the 1 cup of sugar. Mix until the dough forms a ball. In a separate bowl, combine the crushed candies with the 1/3 cup of sugar. (This creates the topping for the cookies) Separate the dough into small balls. Roll the balls in the candy topping. Bake for 8 minutes at 350 degrees. After pulling the cookies from the oven (while still warm) roll into the candy topping again. Let cool on wax paper.

ENJOY!!!! Merry Christmas!!

(LeslieDodson9)



## **Saugage Stuffing**

(for your holdiaiy Turkey)

You will need:

1 bag regular ole Pepperiage Farm Stuffing

1 Jimmy Dean sausage roll

Fry up the saugage roll, breaking up any large pieces.

Drain the fat.

Prepare stuffing as stated on the package, but before you add the stuffing to the water, add the saugage.

Mix it all together and stuff in your turkey. (for up 15 lbs I think)

If you dont want to put it in a turkey, put stuffing in a baking dish and bake till crispy on the edges. (about 1/2 hour)

Simple and easy side dish.

You can allso add your favorite spices or cranberries for a change of flavor.

(Arrow One)

**Mock Indian Meal Pudding** was always a favorite for the holidays with our family. The recipe was passed down from my Grandmother to Mom and now I have passed it on to my two children. It is easy to make, nearly fool proof and delicious warm or cold. Add whipped cream or vanilla ice cream for a special touch.

2 TBSP Minute Tapioca

1/2 cup molasses

2 TBSP Corn Meal

1 quart milk (we always use whole milk)

1/2 tsp. cinnamon

1/2 tsp salt

1/2 tsp ginger

1/2 cup sugar and butter the size of a walnut (about 1 - 2 tbsp.)

Mix all ingredients together well. Place in an oven proof container like a baking bowl (mix, bake and serve in same bowl) or casserole dish. (The baking container should have high sides - don't use a cake pan.) Bake 350 degrees for 1 hour. Stir occasionally during baking. Pudding will thicken as it cooks and also as it cools.

Enjoy!

(hollora)

## **Chocolate-Cherry Cookies**

### **INGREDIENTS**

1/2 cup butter  
1 egg  
1 1/2 cups all-purpose flour  
1/4 teaspoon salt  
1/4 teaspoon baking soda  
1/4 teaspoon baking powder  
1 cup white sugar  
1/2 cup unsweetened cocoa powder  
1 1/2 teaspoons vanilla extract  
1/2 cup sweetened condensed milk  
1 cup semisweet chocolate chips  
1 (10 ounce) jar maraschino cherries

### **DIRECTIONS**

Preheat oven to 350 degrees F (180 degrees C).

Beat butter and sugar. Add egg and vanilla and beat well. Add dry ingredients and stir until smooth.

Roll into 1-inch balls about the size of a walnut (larger if desired). Place on ungreased cookie sheet.

Drain cherries and reserve juice. Press center of each ball with thumb. Place a cherry in indentation.

In a saucepan, heat condensed milk and chocolate chips until chips are melted. Stir in 4 teaspoons of cherry juice. Spoon about 1 teaspoon of mixture over each cherry and spread to cover cherry. (More cherry juice may be added to keep frosting of spreading consistency.)

Bake for 10 minutes.

(darnjoeSNARG)

### **Chocolate Crinkle Cookies**

1/2 cup oil  
2 cups sugar  
4 eggs  
2 tsp vanilla  
1/2 tsp salt  
4 squares unsweetened chocolate, melted  
2 cups flour  
2 tsp baking powder  
1 cup confectioner's sugar

Mix oil, chocolate, sugar. Blend in one egg at a time until well mixed. Add vanilla. Stir in salt, flour, baking powder. Chill overnight. Drop tsp of dough into confectioner's sugar. Roll around and shape into balls. Place 2" apart on greased baking sheet. Bake 10-12 minutes at 350 degrees (F).

(MommyFinder)

I only make this during the holidays; my family is full of seafood lovers! Thanks for the cointest!

### **Buttered Oyster Dressing**

- 1 pint select oysters (drain and retain juice)
- 1 bag Pepperidge Farm Stuffing Mix
- 1 stick melted butter
- 1 1/2 cups half and half

Alternate layers of stuffing mix and oysters beginning and ending with stuffing mix. Pour melted butter over the top. Mix oyster juice with half and half and pour this over the top too. Bake at 325F for 45 minutes.

(ShmilyNMe)

This recipe is a lot simpler than it sounds, I have a 2 year old so that should be proof enough, I can make this even with her around, in fact she even helps. I've made this for the last 3 Christmas's to take to partys. There is NEVER any left, plus it's a great Edible Present!

### **Brown Sugar Brie with Nuts**

1/4 cup light brown sugar  
1/4 cup chopped Pecans  
1 tablespoon bourbon  
1/2 package puff pastry sheets - thawed (this can take about 20-30 min to thaw so take it out first)  
1 (13.2 oz) round brie  
Caramel Nut Sauce (see below)

Preheat oven to 400 F. Prepare a cake pan with a sheet of foil folded around the edges. If you haven't already, take out the puff pastry and put it on a lightly floured surface to thaw. Mix together first 3 ingredients. Roll out folds in the brie (make sure your roller has a dusting of flour on it). Pour the nut mixture in a circle in the middle of the pastry and lay the brie on top. Fold the pastry over the brie (I do corners first then fold in the sides sort of like a package) Push together all the seams so the brie is completely enclosed. Place the brie folded side down in the cake pan. Bake for 25 minutes or until lightly browned.

Caramel Nut sauce:

1/2 cup cream  
1/2 cup butter  
1 cup light brown sugar  
2 tablespoons light corn syrup  
1 cup chopped pecans

Mix together all but the nuts in a saucepan over medium heat. Bring to a boil, whisking occasionally, cover and let boil for 3 minutes. Uncover and continue to boil for 1 minute without stirring. Turn off the stove top and add the pecans stirring them in. (I half the Sauce simply because it makes more than needed imho) Cool then spoon around the brie.

Serve warm with assorted crackers, apples or pears!

I hope anyone who tries this loves it as much as I do

(UOTrackers)

This is my all time favourite recipe. It's tasty and fun, but most importantly it brings all members of the family together. My fondest memories of christmas involve decorating these beauties and I have since passed on this tradition to my children. In fact three generations get together now to do these together.

## **Sugar cookies**

2 3/4 c. all purpose flour  
1 tsp baking soda  
1/2 tsp baking powder  
1 c. butter (softened )  
1 1/2 c. white sugar  
1 egg (slightly beaten)  
1 tsp vanilla extract

Preheat oven to 375 F.

Stir together flour, baking soda and baking powder in a small bowl.

In a larger bowl cream together the sugar and butter.

Add slightly beaten egg and vanilla.

Gradually stir in dry ingredients until blended.

Chill overnight.

Roll out dough and cut shapes using christmas cutters. Place on ungreased cookie sheet and cook 8- 10 mins or until golden. Cool. Decorate

Icing

4 c. powdered sugar  
3 tbsp (approx) milk  
1/2 tsp vanilla extract  
Food colouring

Mix until smooth. Seperate into bowls and add food colouring until desired colour is reached.

Feel free to add candies, sprinkles etc..... Your imagination is the limit !

(fingers crossed)

This is a traditional holiday cookie in my family, and as far as I know, it's always made by the oldest female family member on my grandmother's side, and only made at Christmas. I believe it's a common Italian recipe, but it will always remind me of the holidays.

## **ITALIAN CHRISTMAS COOKIES**

1 c. olive oil  
1 tsp. salt  
1 1/2 tsp. orange extract  
1 1/2 tsp. anise extract  
4 c. flour, sifted once with 4 tsp. baking powder  
1 c. sugar  
1 1/2 tsp. vanilla extract  
1 1/2 tsp. lemon extract  
6 eggs

Mix all ingredients in large bowl until a dough consistency. Roll in a little flour to handle and break off small pieces. Roll and twist into circles. Bake 8-10 minutes on greased pan at 350 degrees. Cookies should be light, NOT golden, after baking.

ICING:

Confectioners' sugar (add as needed to thicken)  
1 1/2 tsp. orange extract  
1 1/2 tsp. anise extract  
1 1/2 tsp. vanilla extract  
1 1/2 tsp. lemon extract  
A little milk (add slowly to desired consistency)

Mix and dip cookies in icing. Allow to dry before handling. makes about 4-5 dozen.

(lindsyChris)



## **Pecan Noels**

Makes about 3 doz. cookies

1 cup unsalted butter, softened  
3/4 cup confectioner's sugar  
1 teaspoon vanilla extract  
1/8 teaspoon salt  
2 cups sifted flour  
1 tablespoon ice water  
2 cups pecans, finely chopped  
confectioner's sugar

Preheat oven to 325 degrees. Lightly grease 2 large baking sheets with butter or vegetable shortening.

In a large mixing bowl, cream together the butter and sugar. Beat in the vanilla extract. Sift the flour with the salt. Beat the flour mixture into the batter, 1/2 cup at a time. Add the ice water after the first cup of flour. Mix in the chopped pecans.

Break off small pieces of dough. Roll between the palms of your hands into finger lengths and place one inch apart on baking sheets. Bake for about 25 minutes, or until the cookies are golden brown. Remove from the oven.

After the cookies have cooled for about 2 to 3 minutes, but are still warm to the touch, roll in confectioner's sugar. Transfer to wire racks to cool completely.

These cookies are the best! So light and crunchy and tasty!

(DaFunkyFrogs)

This recipe follows the KISS principle (Keep It Simple Stupid 🤪)

### **Toffee Pop Truffles**

Stuff you need:

2x Pkt "ToffeePop" Biscuits (Not sure if you guys have em but there is sure to be an alternative 🤔  
They are a vanilla biscuit base with caramel on top, covered in chocolate)  
1x Tub Cream Cheese  
Milk/Dark & White cooking chocolate

What to do? 🤖

1. Crumble the biscuits and mix in the cream cheese (Hand mixing is best, very messy but more fun)
2. Roll into "Bite" size balls and chill
3. Melt the chocolate and coat the balls, then drizzle the opposite flavour chocolate over top.

That's It! Not even any cooking required 🤖 And if it wasn't easy enough, don't even bother with quantities, it doesn't really matter, they will turn out Yummy what ever 😋 Just remember like every good cook it is compulsory to sample the production line in the interest of quality control.

(Team Chelmo)

Here's a yummy one:

## **Chewy Peanut Butter Blossoms**

Ingredients:

About 48 HERSHEY'S KISSES Brand Milk Chocolates

1 can (14 oz.) sweetened condensed milk (not evaporated milk)

3/4 cup REESE'S Creamy Peanut Butter

2 cups all-purpose biscuit baking mix

1 teaspoon vanilla extract

About 1/4 cup sugar

Instructions:

1. Heat oven to 375°F. Remove wrappers from chocolate pieces.
2. Beat sweetened condensed milk and peanut butter in large bowl until smooth. Add baking mix and vanilla; blend well. Shape into 1-inch balls; roll in sugar. Place 2 inches apart on ungreased cookie sheets.
3. Bake 6 to 8 minutes or until very lightly browned (do not overbake). Remove from oven; immediately press chocolate piece in center of each ball. Remove from cookie sheet to wire rack. Cool completely. Store in tightly covered container. About 48 cookies.

(fairyhoney)

## **KERSTKRANS (Dutch Christmas ring)**

For the almond paste filling: \*

3/4 cup shelled blanched and peeled almonds  
1/4 cup granulated sugar  
1 egg  
the peel of 1 lemon

For the puff pastry: \*\*

1 cup of flour  
1/2 cup butter or margarine  
water to mix  
salt

To assemble:

5 candied cherries halved  
water and beaten egg (for brushing top)

To decorate:

thin lemon icing  
apricot preserves  
candied red and green cherries  
candied orange peel  
candied lemon peel  
a red ribbon holy

To make the almond filling:

Make the filling preferable at least 1 month in advance. (\* prepared marzipan or almond paste may be used)

Grind the almonds very finely add the sugar and egg, also the grated peel mixed well. Grind again. Store.

When necessary knead through and add some water if paste is too stiff. Store in jar.

To make the puff-pastry:

Make the puff-pastry your favorite way.

Roll out into long strip of 1/8 inch (4mm) thick.

4 inch (10 cm) wide.

To shape and bake the wreath:

Preheat oven 450 degrees f.

Brush your baking tray with water.

Take a pan cover that will nearly fit the baking tray. Put it in the middle and trace the circumference, this will guide you when forming the ring.

Shape almond paste into roll of nearly the same length. Press 10 halves candied cherries at equal

intervals into the almond paste-roll. They must not be visible anymore. Now place the almond roll on the dough, a little above the center.

Wet the lower part of the dough with water and wrap it loosely around the almond paste-roll. Put it on the baking tray: the 'ring' will guide you. Seal the join well and turn the roll until join faces down. Form a ring by joining the two ends together with some water. Brush with beaten egg.

Bake for 15 minutes in a hot oven (450 degrees f.) until golden brown.

Or, may be baked at 425 degrees f. for 20-30 min.

When done coat the ring thinly with preserve and when still HOT, coat with thin icing (with a few drops of lemon juice).

When firm take from the tray and cool on wire track.

Decorate with halved candied cherries, orange peel and lemon peel cut in leaf shapes.

tie a ribbon around the ring where the two ends meet and decorate with holly.

I took this recipe a few years ago from internet.

I make this recipe when a get Christmas visit.

This year I buy it in a grocery store, not so good but easy 😊

We eat this in the Netherlands always with Christmas.

Do you know or eat the chrimasring in the usa??? 🤔

Merry christmas and a happy new year!!

(Geo.Error)

I remember serving these about a year ago when my uncle came to visit from Israel- they were also served at my friend's house for New Year (sorry for metric measurements, that's how they were written down in my notebook).

## **Chicken Snowballs**

2 eggs  
100g mushrooms (pretty much any would do- we used button)  
1 onion  
100g cheese (not melted, grated is fine)  
300g chicken breast  
salt and pepper  
mayonnaise  
lettuce

1. Boil eggs (hard-boiled). Cut them up into small pieces.
2. Grate cheese if it's not grated already.
3. Cook the chicken breast in salted water. Cut it into small cubes.
4. Chop up onion and mushrooms.
5. Saute mushrooms with onions.
6. Combine eggs, chicken, mushrooms, and onion pieces in a bowl.
7. Add some (1-2 teaspoons) of mayonnaise, salt and pepper to taste.
8. Form spheres out of the combination (easier than it sounds).
9. Dip each sphere into the grated cheese to give it a bit of a coating- the whiter the cheese the more like a snowball it looks.
10. Serve spheres on lettuce leaves.

Enjoy!

(OwlCacher)

Okay, I've got another recipe I use for both Thanksgiving and Christmas Turkey. This is the best recipe I have found for stuffing, modified of course. No Turkey is complete without this!

## **Turkey Stuffing**

1 cup chopped celery  
1 cup onion  
8 oz package of mushrooms finely chopped  
1 pack of Jimmy Dean breakfast sausage (I think its 12 oz)  
1 loaf of french bread cut into cubes  
1/4 cup of butter  
1 cup white wine  
1 cup turkey broth or chicken broth  
1 tsp poultry season  
1 tsp sage  
salt and pepper to taste  
1 egg

optional\*\* nuts or dried apricots

cook the celery and onions with the butter until soft. cool to room temp

In another pan cook the sausage and the mushrooms. Drain the grease. cool to room temp.

In a large mixing bowl mix bread cubes, onion-celery mix, sausage-mushrooms, and the egg. Mix well but not mushy. Add the wine and the broth, seasoning. Mix it all together and stuff your turkey. Put the remaining stuffing in a corning ware dish and bake on the side.

\*\*If it's too dry you can add more broth to make it more moist.\*\*

My family has used this stuffing recipe for years and love it. Hope you like it too. Tell me what you think if you decide to try it.

ENJOY!!!

(SoCalGeocoins)

We tried the following last year for the holidays at a friend's house. It turned out really good!

## **Gingerbread Cupcakes with Cream Cheese Frosting**

### Ingredients

5 tablespoons unsalted butter, softened  
1/2 cup white sugar  
1/2 cup unsulfured molasses  
1 egg  
1 egg yolk  
1 1/4 cups all-purpose flour  
1 tablespoon Dutch process cocoa powder  
1 1/4 teaspoons ground ginger  
1 teaspoon ground cinnamon  
1/2 teaspoon ground allspice  
1/2 teaspoon ground nutmeg  
1/4 teaspoon salt  
1 teaspoon baking soda  
1/2 cup hot milk  
2 tablespoons unsalted butter, softened  
2 ounces cream cheese, softened  
2/3 cup sifted confectioners' sugar  
1/4 teaspoon lemon extract

### Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter or line with paper liners a 12-cup muffin tin.

Cream 5 tablespoons of the butter with the white sugar. Add the molasses and the egg and egg yolk. Sift together the flour, cocoa powder, ginger, cinnamon, allspice, nutmeg and salt. Dissolve the baking soda in the hot milk. Add the flour mixture to the creamed mixture and stir until just combined. Stir in the hot milk mixture. Pour the batter evenly into the prepared tin.

Bake at 350 degrees F (175 degrees C) for 20 minutes or until slightly springy to the touch. Allow to cool a few minutes in the pan and remove to a rack to cool.

To Make Frosting: Cream the 2 tablespoons butter and the cream cheese together. Beat in the confectioners' sugar until fluffy. Add the lemon extract and beat. When the cupcakes are cool, frost the tops with the frosting and serve.

ENJOY!!!!!!

(Ukrainian by tha bay)



I can't resist! I've got one more!

This is an all time favorite too. It's just a bit time consuming. (waiting for it to rise)

## **Hungarian Coffee Cake!**

(The perfect desert for a large party).

Ingredients:

### SWEET DOUGH

1 package active dry yeast  
1/2 cup warm water (105 to 115 degrees)  
1/2 cup lukewarm milk  
1/2 cup sugar  
1/3 cup soft butter  
1 tsp salt  
1 egg  
3 1/2 to 4 cups flour

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### SUGAR MIXTURE

1/2 to 1 cup butter melted  
3/4 cup sugar  
1 tsp cinnamon  
1/2 cups finely chopped nuts

Dissolve yeast in warm water in large mixing bowl. Stir in milk, sugar, butter, salt, egg and 2 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle.

Turn dough onto lightly floured surface, knead until smooth and elastic, about 5 mins.  
Placed in greased bowl, turn greased side up. (You can refrigerate 3 to 4 days to use later)  
Cover let rise in warm place until double size (about and 1 1/2 hours)

Punch down dough. Shape into balls about the size of a nickel or quarter.

Take the balls and dip into the melted butter then sugar and nuts. Layer sugar balls in a lightly greased bundt pan until all dough is used. Dump remaining sugar and butter onto balls. Let rise for 45 mins, then Heat oven to 375 degrees and bake until golden brown. Approx 35- 40 mins. Loosen from pan. Immediately invert pan onto serving plate. Leave pan on top for 2 mins then remove.

Break apart balls!

Enjoy!

(SoCalGeocoins)

## Millonaire Salad

1 Cup Miniature Marshmallows  
1 Cup Mandarin Orange Segments  
1 Cup Chunky Pineapple  
1/2 cup Coconut  
1 Cup Sour Cream  
1 Cup Cherries  
1 Cup Pecans  
Mix together and chill , I love this !!!

(woodduck870)

Here's my favorite for the Holidays:

## JayBee's Awesome Fudge (Revised)

¾ cup (1-1/2 sticks) Butter

3 cups Sugar

1 tsp. Vanilla Extract

1 can (5 oz.) Evaporated Milk (2/3 cup)..... (DO NOT substitute sweetened condensed milk for evaporated milk)

1 pkg. (12 oz.) Semi-Sweet Chocolate Chips (Ghirardelli chips are the best....they come in 11 oz. pkg.)

1 jar (7 oz.) Jet-Puffed® Marshmallow Crème

1-1/2 cups Chopped Nuts (Pecan, Hazelnut, or Walnut)

2 oz. (1/4 cup) Liquor (Frangelico, Kahlua, or Amaretto)

Toast whole nuts on sheet pan for 10 minutes @ 350 ° F

Lightly grease 13x9-inch or 9-inch square pan with butter or non-stick spray

Finely chop nuts, have ready at stove side

Open bag of chips, have ready at stove side

Empty jar of marshmallow crème into bowl sprayed with non-stick, have ready at stove side

In 4 qt. Saucepan melt butter on low heat

Add sugar, milk, and vanilla, blend well (you can turn heat off and rest now)

Slowly bring to full rolling boil on medium heat stirring constantly (make figure eights)

Set timer for 5 minutes and continue boiling on medium heat or until candy thermometer reaches 234° F, stirring constantly to prevent scorching while also scraping sugar crystals from sides of pan.....don't stop stirring

Remove from heat, stir in chips until well melted. Add marshmallow crème, keep stirring, add nuts, keep stirring, add liquor, keep stirring and pour into greased pan on level surface.

Cool at room temperature, cut into squares and enjoy

May be frozen

Variations of this recipe are made by substituting White Chocolate Chips for instance, and using different combinations of liquors and nuts.

White Chocolate, Hazelnuts, and Frangelica

Dark Chocolate, Pecans, and Kahlua

Dark Chocolate, Walnuts, and Amaretto

White Chocolate, Pecans, and Amaretto

White Chocolate, Pecans, and Grand Marniere

(Go JayBee)

Now that the first two contests are over I thought I'd post a few of the recipes that my family used to make together when we were younger. I can remember going to my grandparents house and my grandmother, mom, sister and I would all make these candies for Christmas.

### **CHOCOLATE COVERED PEANUT BUTTER BALLS**

(This one was my all time favorite to make)

12 ounces peanut butter (smooth or crunchy)  
1 cup butter (real)  
1 box confectioners' sugar  
1 teaspoon vanilla  
1 package chocolate chips or Chocolate brick (for dipping balls)

Mix peanut butter, butter, sugar and vanilla. Roll into balls and place on cookie sheet, place in freezer for an hour. Melt chocolate in a double boiler. Dip balls into mixture. Cool.

### **CANDY COATED PECANS**

1 egg white  
1/2 cup packed brown sugar  
1 dash vanilla extract  
4 cups pecans

Preheat oven to 275 degrees F (135 degrees C). Line a cookie sheet with wax paper. Spray the wax paper with cooking spray.

Beat egg white until stiff. Add brown sugar and vanilla. Stir until smooth. Mix in pecans and stir until coated. Pour the nuts onto the prepared cookie sheet.

Bake until browned, approximately 10 to 15 minutes.

### **BUTTERSCOTCH HAYSTACK CANDY**

2 (6 oz.) pkg. butterscotch morsels  
1 (6 1/2 oz.) can peanuts  
1 (5 oz.) can chow mein noodles

Melt morsels over medium heat. Stir in peanuts and noodles. Spoon onto wax paper. Shape into haystacks. Note: I sometimes replace the peanuts with raisins which is also very good. I've also made these with Chocolate morsels instead of Butterscotch too.

(Nochipra)